



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department

Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

Routine Food Inspection

KI O. LEE
GRACE GIFT SHOP
10850 W PARK PL
MILWAUKEE, WI 53224

July 11, 2007

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$0.00

Code Number	Description of Violation	Correct By
12-201.11(C)	A food handler's certificate issued from the state needs to be posted. Fill out the application and send it in to the state.	07/11/2007
3-302.11	Observed raw chicken being stored above a box of kiwis and shredded lettuce. To prevent cross contamination, always designate a storage area for raw meat products away from or below any "ready to eat" food. Move the raw chicken so that it is below any RTE food.	07/11/2007
4-601.11	Observed dirty knives being stored in the knife rack and in old food cans. All knives and utensils must be clean and sanitized before being stored away. Remove the knives and clean and sanitize them before storing them between usage.	07/11/2007
3-501.16	Observed hot holding temperatures of hotdogs to be at 120F-125F. Hot holding temperatures of all PHF food need to be at 135F or above. Adjust/repair the hot dog warmer to hold the hotdogs to a temperature of at least 135F or above.	07/11/2007
3-501.16	Observed cold holding temperatures of cut melon in the upright coolers to be between 47F-49F. Cold holding temperatures of PHF need to be at a temperature of 41F or below. Adjust/repair the upright coolers so that they can cold hold food temperatures to at least 41F or below. If temperature of PHF is not consistent in the upright "bottle" coolers, appropriate coolers/ refrigeration units will have to be provided.	07/11/2007
3-306.11	Condiments for consumer self-serve does not have shields to prevent contamination from sneezing or coughing. Provide effective shields or covers for the condiments.	07/25/2007



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5-203.11	No handsink available in the front area for hand washing. A hand wash sink is required to be installed in the front area because soup is being served from the front counter area. Properly install to code a handsink for the front counter area; otherwise, all food service needs to be done in the back kitchen area where a hand sink is available (move the soup into the kitchen).	07/11/2007
4-601.11	Observed utensils being stored in old "food" cans. Remove the old food cans and provide stainless steel containers for storing utensils.	07/25/2007
6-501.114	The nesco, the deep fryer, and the EZ Pro 120 are not approved to be used in the kitchen. These three pieces of equipment need to be removed from the premise. As noted on previous inspections, the EZ Pro 120, was to be removed from the premise prior to this inspection. The STAR freezer is also to be removed. Remove all unnecessary equipment from the premise.	07/25/2007
4-301.14	No hood is installed for the "panini" unit. The operator is using a flavored seasoning spray on the unit to prevent the bread from sticking. Using any kind of spray on the panini is not approved unless the entire unit is underneath an approved hood. Install a hood for the "panini" unit or discontinue using sprays, oil, butter, or other grease producing additives on the panini unit and keep the walls and ceiling maintained and free of grease buildup. Failure to comply may result in a citation.	07/25/2007

Inspection Notes

Notes: De-ice the freezer in the kitchen. Per records, the stove in the kitchen is approved for usage. However, in the event of a remodel, a change in ownership, or failure to the unit, an approved commercial unit will be required.

On 7/11/2007, I served these orders upon KI O. LEE by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)